

# Honey Garlic Spare Ribs



**PREP TIME : 20 MIN**

**COOK TIME : 5 hrs 15 MIN**

**SERVES : 4**

## **Ingredients :**

- **1 carrot cut in cubes**
- **1 celery stock cut in small cubes**
- **1 onion chopped**
- **3 garlic cloves**
- **2 thyme leaves**
- **1 bay leaf**
- **½ cup (125 mL) salt**
- **¼ cup (65 mL) VH<sup>®</sup> Honey & Garlic Sauce**
- **2 tbsp (30 mL) white wine vinegar**
- **1 tsp (10 mL) Sambal Oelek or Tabasco sauce**
- **1 cup (250 mL) Ketchup**
- **3 chopped garlic cloves**

## **Directions :**

- 1. Place spare ribs in an oven cooking saucepan with all the vegetables and salt. Fill with water and cover with an aluminum foil paper. Preheat oven at 300° F or place into a crock-pot and cook for 5 hours.**
- 2. In a small saucepan, mix the VH<sup>®</sup> Honey & Garlic Sauce, the Sambal Oelek or Tabasco, brown sugar, white wine vinegar, ketchup and 3 chopped garlic cloves and bring to a boil. Let simmer for 5 minutes. Pour the mixture in a blender and mix well for 5 minutes.**



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***3. Brush mixture onto hot spare ribs and let cool in the refrigerator before cooking. Preheat grill, brush sauce over spare ribs and cook for 7-10 minutes until well caramelized. Serve with steamed rice and roasted vegetables.***

*Tip:*

***For a spicy version, add your favorites spices Add to any stir-fry***

*Pairings:*

***Chicken, beef and vegetables Brown rice, mashed potatoes Brush onto beef or wild game meat Served with spicy meat balls***